

What is claimed is:

1. A foamed chocolate comprising formulating an oil mixture comprising edible fats and oils with tri-saturated fatty acid glycerides containing behenic acid.

2. The foamed chocolate according to claim 1, wherein the behenic acid content in the tri-saturated fatty acid glycerides containing the behenic acid is 30 % or higher.

3. The foamed chocolate according to claim 1 or 2, wherein the tri-saturated fatty acid glycerides containing behenic acid are a fully hydrogenated oil of rapeseed oil with a high erucinic acid content.

4. The foamed chocolate according to any one of claims 1 to 3, wherein a mixing ratio of the edible fats and oils to the tri-saturated fatty acid glycerides containing behenic acid in the oil mixture used is 85 : 15 to 95 : 5.

5. The foamed chocolate according to any one of claims 1 to 4, wherein the content of the tri-saturated fatty acid glycerides containing behenic acid is 0.5 to 2 % by weight based on the total amount of the foamed chocolate.

6. The foamed chocolate according to any one of claims 1 to 5, wherein the specific gravity is 0.5 to 0.9.

7. A process for producing a foamed chocolate which comprises steps of melting crystals of an oil mixture of

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edible fats and oils with tri-saturated fatty acid  
glycerides containing behenic acid by warming, then  
crystallizing the tri-saturated fatty acid glycerides  
containing behenic acid by cooling the oil mixture, adding  
5 the oil mixture in such a state to a blend of chocolate  
ingredients and whipping the resultant blend.

8. The process according to claim 7, wherein fats and  
oils containing 30 % or more of behenic acid in their  
saturated fatty acids are used as the tri-saturated fatty  
10 acid glycerides containing behenic acid.

9. The process according to claim 7 or 8, wherein a  
fully hydrogenated oil of rapeseed oil with a high erucinic  
acid content is used as the tri-saturated fatty acid  
glycerides containing behenic acid.

10. The process according to any one of claims 7 to 9,  
wherein the oil mixture is added and used so that the  
content of the tri-saturated fatty acid glycerides  
containing behenic acid becomes 0.5 to 2 % by weight based  
on the total amount of the foamed chocolate.

11. The process according to any one of claims 7 to  
10, wherein the resultant blend is whipped until the  
specific gravity of chocolate becomes 0.5 to 0.9.

12. The process according to any one of claims 7 to  
11, wherein the resultant blend is whipped after the  
25 product temperature of the resultant blend is adjusted to

25°C to 40°C.

13. A fat and oil composition comprising crystals of tri-saturated fatty acid glycerides containing behenic acid dispersed in low melting point-fats and oils having a melting point lower than that of the glycerides.

14. The fat and oil composition according to claim 13, wherein the low melting point-fats and oils are liquid at 20°C.

15. The fat and oil composition according to claim 13, wherein the low melting point-fats and oils are hard butter.

16. An additive for a foamed chocolate comprising crystals of tri-saturated fatty acid glycerides containing behenic acid dispersed in low melting point-fats and oils having a melting point lower than that of the glycerides.

17. The additive for a formed chocolate according to claim 16, wherein the low melting point-fats and oils are liquid at 20°C.

18. The additive for a formed chocolate according to claim 16, wherein the low melting point-fats and oils are hard butter.

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